

# BACKYARD PRO

## 4 GALLON OUTDOOR FRYER

Operation/Assembly Instructions



+ Save these instructions for future reference. If you are assembling this unit for someone else, give this manual to him or her to save for future reference.

+ Assembly of this unit requires 2 adults.



# WARNING



## READ AND UNDERSTAND BEFORE USING THIS PRODUCT

Throughout this manual the words appliance, cooker, fryer/boiler, burner and stove will be used interchangeable to refer to the Backyard Pro Outdoor Ranges and Cookers.

### IF YOU SMELL GAS:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. If odor continues, keep away from the appliance and immediately call your Fire Department.

1. This is an ATTENDED appliance. DO NOT leave this appliance unattended while the burner is lit or while heating oil, grease, water or cooking food. Monitor the appliance when hot after use (oil, grease or water above 100°F (38°C)). Heated liquid and equipment can remain at scalding temperatures long after cooking has ended.
2. Keep children, pets and unauthorized persons away from the appliance at all times.
3. The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this appliance. DO NOT assemble or operate this appliance if using alcohol, prescription or non-prescription drugs.
4. This appliance is for OUTDOOR use only. DO NOT use in a building, garage, tent or any other enclosed area. DO NOT use in or on a recreational vehicle or boat. NEVER use this appliance as a heater.
5. DO NOT locate this appliance under ANY overhead construction. Keep a minimum clearance of 10 ft. (3.05m) from the sides, front and back of the appliance to ANY construction. Keep the area clear of any combustible material. Do not use on or under any apartment or condo balcony or deck.
6. When cooking, the fryer/boiler must be on a level, stable, noncombustible surface such as brick, concrete or dirt. Not suitable are surfaces such as wood, asphalt or plastic which may burn, blister or melt.
7. Check all cooker fittings for leaks before each use. Keep the fuel supply hose away from any heated surfaces. Only the LP hose/regulator assembly specified by Backyard Pro should be used with this appliance.
8. When cooking with oil or grease, a reliable thermometer MUST be used. Follow instructions in this manual for proper installation and use of thermometer.
9. If the temperature of cooking oil exceeds 350°F (177°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF and wait for the temperature to decrease to less than 350°F (177°C) before relighting burner according to the instructions in this manual.
10. When cooking with oil/grease, have a Type BC or ABC fire extinguisher readily available. In the event of an oil/grease fire, do not attempt to extinguish with water. Immediately call the Fire Department. A Type BC or ABC fire extinguisher may, in some circumstances, contain the fire.
11. NEVER overfill the cooking pot with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels.
12. Introduction of water or ice from any source into the oil/grease may cause overflow and severe burns from hot oil and water splatter. When frying with oil/grease, all food products MUST be completely thawed and towel dried before being immersed in the fryer.

13. Never drop food or accessories into hot cooking liquid. Lower food and accessories slowly into the cooking liquid in order to prevent splashing or overflow. When removing food from the appliance, care shall be taken to avoid burns from hot cooking liquids.
14. This appliance and pot, including handles and lids, get dangerously hot in use. Use well-insulated pot holders or oven mitts for protection from hot surfaces or splatter from cooking liquids. Safety goggles are also recommended to protect you from oil splatter. The oil remains dangerously hot hours after use.
15. DO NOT place an empty cooking vessel on the appliance while in operation. Use caution when placing anything in the cooking vessel while the appliance is in operation. Never use a cooking vessel larger than the capacity and diameter specified in this manual.
16. In the event of rain, snow, hail, sleet or other forms of precipitation while cooking with oil/grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.
17. DO NOT move the appliance when in use. Allow the cooking vessel to cool to 100°F (38°C) before moving or storing.
18. Avoid bumping or impact with the appliance to prevent contact with hot appliance, spillage or splashing of hot cooking liquid.
19. See Use and Care section for LP Gas Cylinder information. A 20 lb. (9 kg) cylinder should be used with this cooker. The LP-gas supply cylinder used must have a protective collar and must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods. DO NOT store a spare LP-gas cylinder under or near this appliance. Never fill the cylinder beyond 80% full. For proper vapor withdrawal, the 20 lb. (9 kg) cylinder should be used in the proper upright position. Cylinder must be turned off while not in use. Failure to follow these instructions and warnings could result in fire or explosion which could cause property damage, personal injury or death.
20. Use Backyard Pro appliances only in accordance with state and local ordinances, or in the absence of local codes, with the National Fuel Gas Code, ANSIZ223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58 or CSA B149.1, Natural Gas and Propane Installation Code.

**WARNING**

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**FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN FIRE, EXPLOSION, BURN HAZARD OR CARBON MONOXIDE POISONING WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.**

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**WARNING**

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## CALIFORNIA PROPOSITION 65

1. Combustible by-products, such as carbon monoxide, produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects, or other reproductive harm.

***Wash your hands after handling this product.***

1. The area where the cooker will be used must be kept clear and free from combustible materials, gasoline and other flammable vapors and liquids. Before each use of the cooker, inspect and remove any combustible items.
2. The flow of combustion and ventilation of air must not be obstructed. The cooker must be set in an open area with 10 ft. (3.05m) of space on all sides and no roof or overhang overhead. Check the location and placement of the cooker before each use.
3. Before each use of the appliance, check the burner/venturi tube for insects, insect nests, and other obstructions. A clogged tube can lead to a fire beneath the appliance.
4. Follow all Lighting Instructions on page 6-7 each time the cooker is used. Check the flame for proper color and appearance. The flame should burn with a primarily blue color. If a strong yellow flame is present, this could indicate an obstruction in the burner/venturi tube. If there is any obstruction or a yellow flame, and the air shutter adjustment has not solved the problem, turn off the cooker and allow time for it to cool. Disconnect the hose from the cooker. Remove the air shutter using a phillips head screwdriver. Check the venturi tube with a flashlight to see if there is a blockage. If a blockage is present, use a wire such as a coat hanger to slide into the venturi tube to remove the blockage. Reattach the air shutter to the venturi tube using the phillips screwdriver. Assemble and light the cooker again as per the instruction manual.
5. Always use the LP Hose/Regulator assembly supplied with the appliance. Before each use of the appliance check the LP Hose for evidence of abrasion, wear, cuts or leaks. If there is any damage to the hose, the hose/regulator assembly must be replaced prior to using the appliance. Visit [WebstaurantStore.com](http://WebstaurantStore.com) for information regarding a replacement hose assembly. Only the LP Hose/Regulator assembly specified by Backyard Pro should be used with the appliance.
6. For purchase of any replacement parts which may have become damaged or lost, please visit [WebstaurantStore.com](http://WebstaurantStore.com).

## **CLEANING THE APPLIANCE**

1. Before any cleaning, ensure the fryer is disconnected from propane source and propane tank is turned off.
2. Allow oil at least 4 hours to cool before draining.
3. Using the rear mounted drain to drain the oil into a pot large enough to accept the amount of oil inside the tank.
4. Once all oil is drained the fryer tank can be cleaned by using a hose OR hot water to ensure all sediment is removed.
5. Once the tank is dried completely, spray it with cooking oil to help prevent rusting.
6. Before adding oil, ensure all water is out of the tank and the drain is closed.
7. It is recommended to frequently strain oil and change to new oil after 15-20 batches of food. Results may vary depending on quality of oil and food being fried.

## INFORMATION REGARDING COOKING OIL

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In our instructions we suggest peanut oil for deep frying. While this is an excellent choice, any good liquid vegetable oil may be substituted.

### **SUGGESTIONS FOR KEEPING USED COOKING OIL:**

After initial use, let the oil cool. While slightly warm, filter out particles before storing in original container or similar sturdy plastic or glass container. This can be accomplished by using filter paper or a fryer filtration machine. Never pour hot oil into a container. For best results store oil in a cool place. It can be reused within 30 days. Discard after second use or when the flavor of reheated oil becomes objectionable to taste.

Helpful Hint: Try frying a batch of french fried potatoes after cooking. This aids in improving the flavor of the oil for the next use.



## WARNING

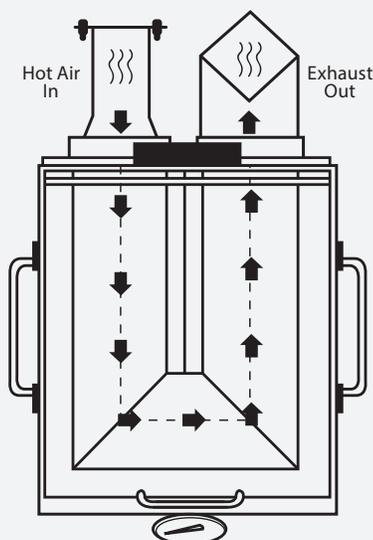


### NEVER PUT HANDS OR FACE DIRECTLY OVER BURNER WHILE LIGHTING

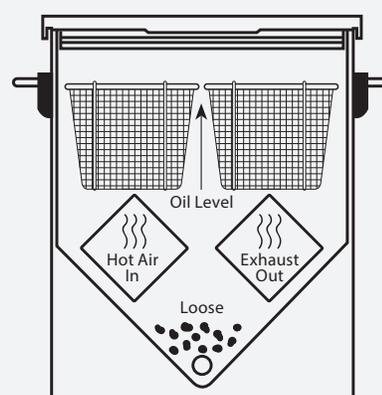
1. Ensure the fryer is on a level surface free of any debris nearby and at least 6 feet clearance from all angles.
2. Add oil to the tank not exceeding 4 gallons and not going over the inside fill line in the tank.
  - a. Note that if filled to the line some splashing can occur when first dropping food into the fryer. It is recommended to put cardboard down to protect any surfaces from being stained by oil.
3. Ensure that the regulator is properly secured to the plate assembly on the back of the burner flange shown in the figure below.
4. Connect the regulator to the liquid propane tank. Keep the regulator in the off position by turning it clockwise until it reaches stop.
5. Turn on the propane tank.
6. Slowly open the regulator by turning it counter clockwise until you can hear the gas turn on.
7. Use a stick lighter to light the burner inside the opening of the burner flange.
  - a. Stand back as far as possible while lighting. If the burner does not light in 3-5 seconds turn off the gas and wait 1-2 minutes before trying again.
  - b. NEVER allow the gas to be on for more than 30 seconds while lighting. This can cause a gas cloud to form and a burst of flames while lighting.
  - c. ALWAYS be prepared with your lighter to light immediately after the gas is turned on.
8. Once the burner is lit, adjust the regulator as needed while monitoring the fryer temperature using the front mounted thermometer. Close the lid to allow the fryer to get up to temperature.
9. If the fryer is going over 350-375°F, turn down the regulator in order to get to desired temperature.
10. ALWAYS stay with the fryer while in use and monitor temperature

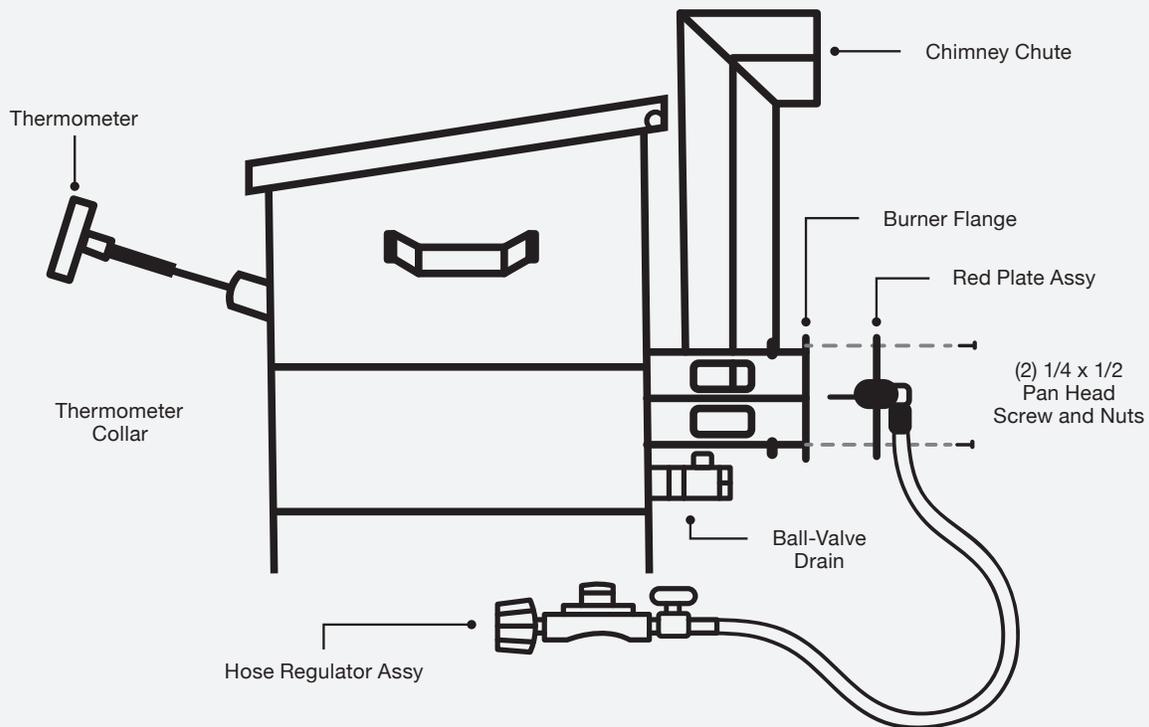
### HOW IT WORKS

FRYING CHAMBER TOP VIEW



FRYING CHAMBER BACK VIEW





## WARNING



NEVER MOVE THE COOKER OR POT WHILE IN USE OR STILL HOT [ABOVE 100°F (38°C)]

### TURNING OFF AND STORING THE COOKER AFTER USE

1. After each use, turn OFF the cooker at the regulator/manual valve first, then at the gas cylinder valve. Check to make sure this is no flame and all valves are off. Do not leave the cooker until it has cooled completely. When removing food from the cooker wear protective mitts.
2. Disconnect the regulator from the cylinder by turning the Type 1 fitting counterclockwise until the regulator is separated from the tank.
3. Storage of this cooker indoors is permissible only if the cylinder is disconnected and removed from the cooker. Do not use or store cylinder in a building, garage or enclosed area. Read and follow all cylinder manufacturer's instructions. The cylinder must be stored out of the reach of children at all times. Keep entire unit in area to avoid insects and contamination that can clog the venturi tube.

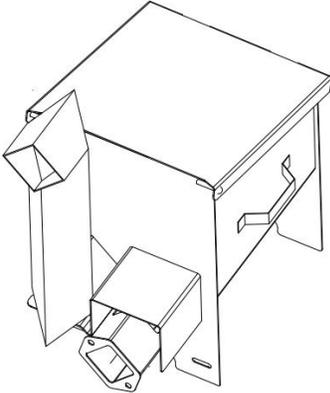
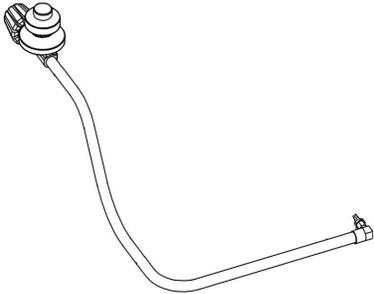
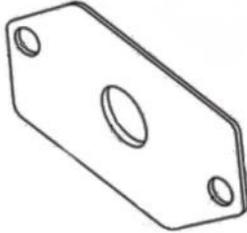
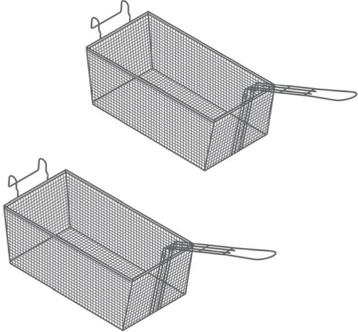


## WARNING



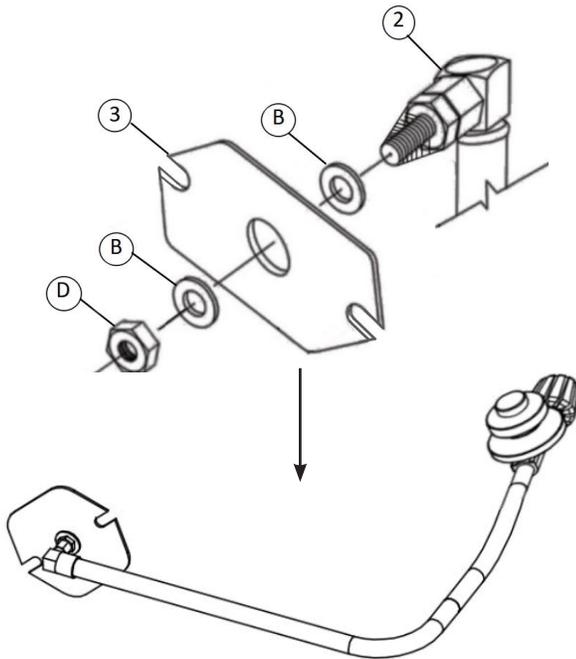
**FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS COULD RESULT IN FIRE, EXPLOSION, BURN HAZARD, OR CARBON MONOXIDE POISONING WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH.**

**Component List**

<p><b>(1) Fryer body</b></p> 	<p><b>(2) Regulator with hose</b></p> 	<p><b>(3) Connection Plate</b></p> 
<p><b>(4) Thermometer</b></p> 	<p><b>(5) Twin Fryer Basket</b></p> 	

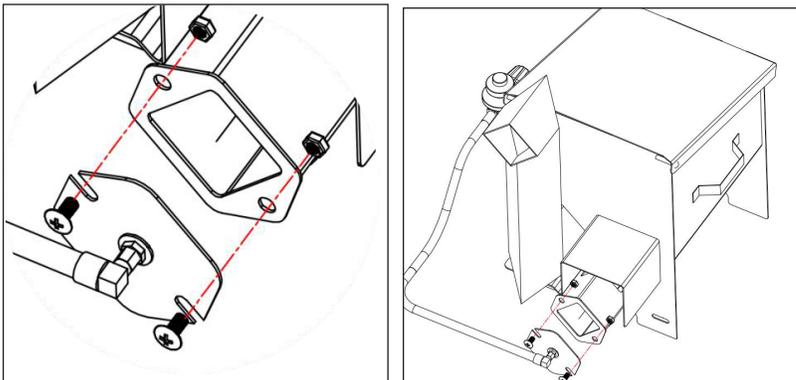
**Hardware List**

<p><b>A) M8 screw - 2pcs</b></p> 	<p><b>B) M10 Washer - 2pcs</b></p> 	<p><b>C) M8 Nut - 2pcs</b></p> 	<p><b>D) M8 hexagon nut - 1pcs (Pre-assembled on hose fitting)</b></p> 
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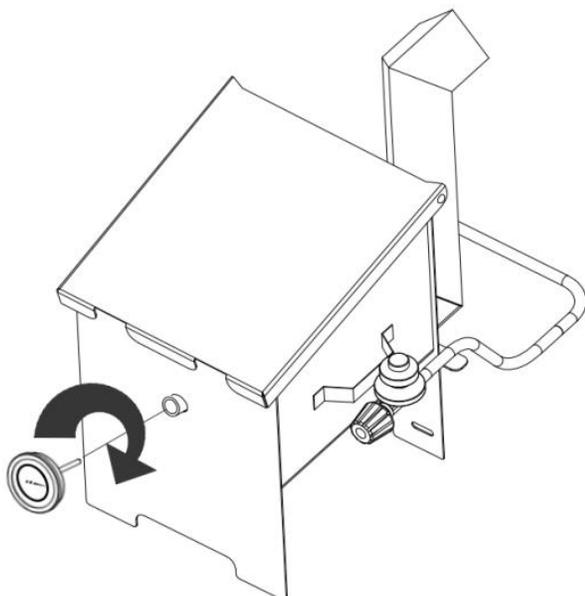
## STEP 1

Unscrew a pre-assembled M8 hexagon nut(D) from the hose fitting firstly. Insert the connection plate(3) to the hose fitting(2) ,using M8 hexagon nut(D) and M10 Washer(B) as shown in the figure.Tighten the nuts.



## STEP 2

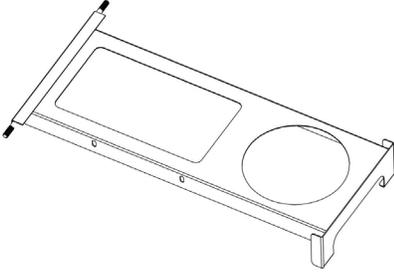
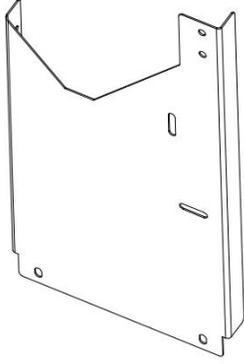
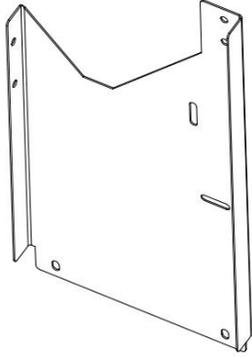
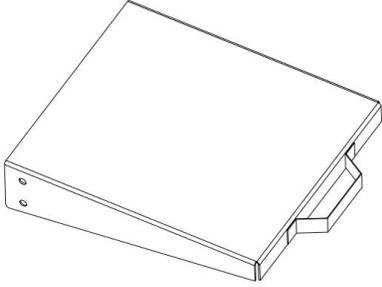
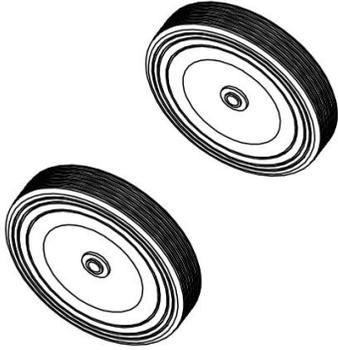
Install the connection plate(3) to fryer body(1) using M8 screw(A) and M8 Nut(C) as shown in the figure. Tighten



## STEP 3

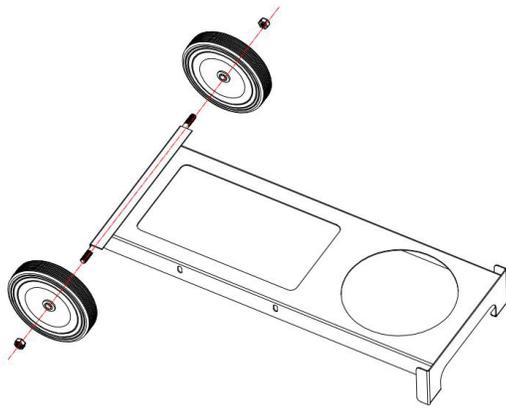
Install the Thermometer(4) to fryer body(1). Tighten!

Component List

<p><b>(1) Underframe</b></p> 	<p><b>(2) left side plate</b></p> 	<p><b>(3) right side plate</b></p> 
<p><b>(4) Connection Plate</b></p> 	<p><b>(5) Worktable</b></p> 	<p><b>(6) Rubber wheels</b></p> 

Hardware List

<p><b>A) M8 screw - 13pcs</b></p> 	<p><b>B) M8 Nut - 13pcs</b></p> 	<p><b>C) M12 Nylon nut - 2pcs</b></p> 
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## STEP 1

Install two rubber wheels(6) to the underframe(1),using M12 nylon nut(C) as shown in the figure. Tighten the nuts.

## STEP 2

Install left side plate(2) and right side plate(3), using M8 screw(A)and M8 nut(B) as shown in the figure. Tighten the nuts.

## STEP 3

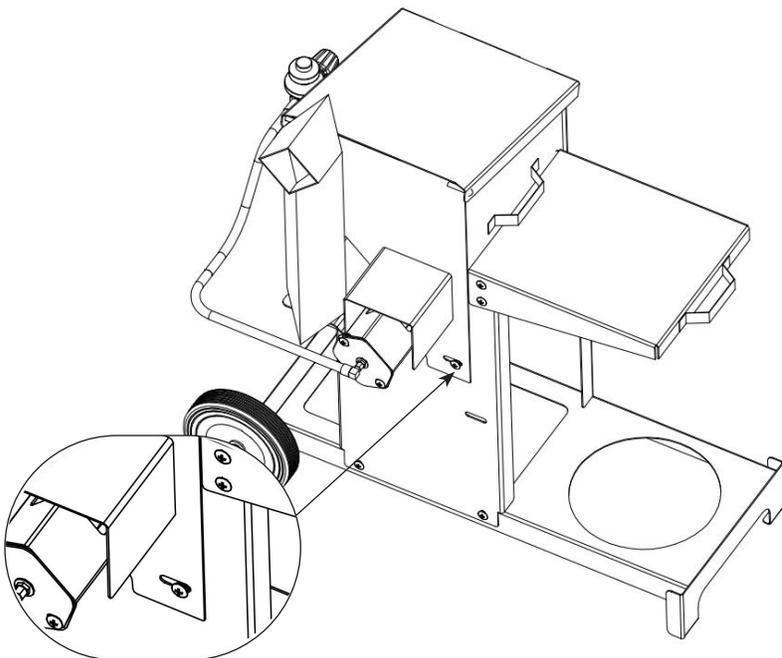
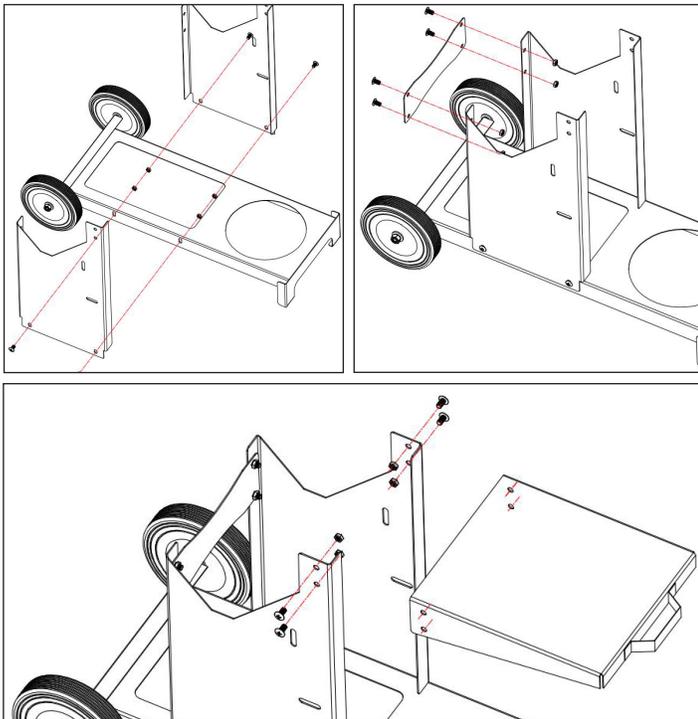
Install the connection plate(4) to the left side plate(2) and right side plate(3) ,using M8 screw(A)and M8 nut(B) as shown in the figure. Tighten the nuts.

## STEP 4

Install the worktable(5) to the underframe(1) to the left side plate(2) and right side plate(3), using M8 screw(A) and M8 nut(B) as shown in the figure. Tighten the nuts.

## STEP 5

554BPF4G(1) can sit on the top of 554BPF4STAND(2) firmly, also we added an extra screw(A) and nut(B) for their closer connection.



Item No.	Description	Qty.
<b>Outdoor Fryer Parts</b>		
554FB1154TWN	Basket - 11" x 5 3/8" x 4 1/8"	2
554BP20R18RA	Regulator - 20 PSI, adjustable	1
554BP4GPLT	Connection Plate	1
554BP4PTHERM	Thermometer - Stainless Steel, 100°-700°F	1
554BP4PODV	Drain Valve - Brass, PN1.6 (160kPA)	1
<b>Mobile Stand Parts</b>		
554BPF4STAND	Stand Assembly	1
554BP4PHSM	Hardware Set	1
554BP4PWHEEL	Wheel	2
<b>Stationary Stand Parts</b>		
554BP4PHSS	Hardware Set	1